

FOOD & WINE PAIRINGS



Turkey

Fruity reds and off dry whites
are the best wine pairings for turkey.

WHITES

German Riesling

Vouvray (Chenin Blanc from France)

Oregon Pinot Gris (if you want a drier style)

Pinot Grigio from Italy

REDS

Pinot Noir

Cabernet Franc from the Loire region of France (Chinon)

Beaujolais and Cru Beaujolais

Fruity California Zinfandels (with less than 13.5% alcohol)



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Glazed Ham

Off dry whites are your best bets here to counter the sweet glazes traditionally found on ham. Lighter bodied, fruit forward reds such as the styles listed below will also work nicely.

WHITES

German Riesling (Spatlese or Auslese)

Vouvray (France)

American Riesling or Gewurztraminer

REDS

Dolcetto (Italy)

Montepulciano d'Abruzzo (Italy)

California Pinot Noir



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Standing Rib Roast

The tannins in reds wine are neutralized by the proteins in beef and will pair beautifully together. White wine does not usually go well with beef.

REDS

Bordeaux

California Cabernet Sauvignon

Meritage

Brunello di Montalcino (Italy)

Ribera Del Duero (Spain)

